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DERWENT-WEEK: 200128

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TITLE: Cooking pot with antistick coating  
is made by enameling  
pot, coating with silane, inorganic  
polymer and  
fluorosilane by sol-gel process and  
sintering

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BASIC-ABSTRACT:

NOVELTY - Cooking pot with an antistick coating is enameled  
and given a coating  
of silane(s), inorganic polymer(s) and fluorinated  
silane(s), which is applied  
to the enamel by the sol-gel process and then sintered.

USE - The product is an enameled cooking pot with a  
antistick coating  
(claimed).

ADVANTAGE - Antistick coatings based on polytetrafluoroethylene often have inadequate resistance to abrasion and are easily scratched. They can also be damaged by accidental overheating. Coating of alumina, chromium carbide, titanium carbide and/or titanium nitride avoid these problems but are applied by relatively costly chemical or physical vapor deposition. The present coatings are easily applied. The coatings are clear, so that they do not impair the decoration in the enamel layer, and have good resistance to scratching and overheating.

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